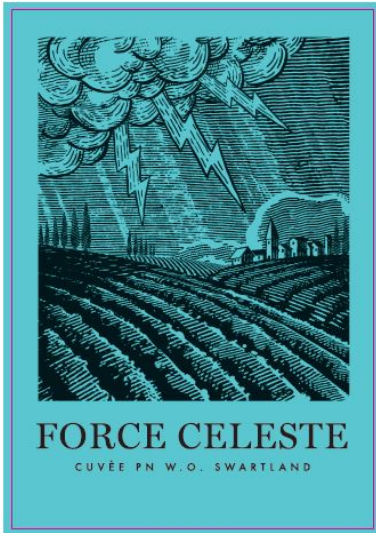




Mother Rock

2024

'FORCE CELESTE - CUVÉE P.N.'

Pét-Nat Rosé | Swartland - South Africa



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 70% Chenin Blanc - 30% Pinotage

Vineyard: Kweperfontein

Vine Age: 24-years-old

Soil Type: Decomposed granite

Viticulture: Practicing Organic – dry-farmed

Fermentation: Native – stainless steel (direct press)

Skin Contact: None - just at the press

Aging: 4 months in bottle

Alcohol: 11.5%

Residual Sugar: 1 g/L

pH: 3.8

Total Acidity: 5.2 g/L

Total SO₂: 8 ppm

Total Production: 233 cases

About

Every vintage, this wine takes on a slightly different blend, depending on Stompie's palate. This vintage is the opposite of 2023, being mostly Chenin Blanc with just 30% Pinotage. All the grapes are grown organically in the Swartland at the Kweperfontein farm, where the soils are mostly decomposed granite with Malmesbury shale. Vineyards are planted on south-east facing slopes with about 1,000 feet elevation and roughly 23 miles to the Atlantic Ocean. As ever, this is a quaffable, thirst-quenching zinger with character.

The fruit was hand-harvested based on taste in early January and then whole-bunch pressed to stainless steel to ferment naturally for 10 days. No oxidative handling to ensure freshness. When the sugar levels reached 25 grams/liter (ensuring four bars of pressure) the wine was transferred directly to bottle. Fermentation finished in the bottle and the wine spent four months there before release. No disgorgement, no fining, and no filtering.

Tasting Note

A blush-pink pour with bright notes of blood orange, passionfruit, and a hint of brioche. Snappy red currant and a savory twist make it dangerously drinkable.

